



# CAPRICCIO GRILL

## STARTERS

<b>CALAMARI FRITTI</b> House marinara sauce	<b>12</b>
<b>CRISPY RAVIOLI</b> House marinara sauce	<b>12</b>
<b>CRISPY CRAB CAKE</b> Spinach, candied pecans, roasted tomatoes, whole grain mustard aioli	<b>16</b>
<b>CAESAR SALAD</b> Romaine, focaccia croutons, classic dressing, Parmesan crisp	<b>12</b>
<b>CAPRICCIO SALAD</b> Field greens, dried cranberries, raisins, mixed nuts, goat cheese, balsamic vinaigrette	<b>11</b>
<b>CHOPPED SALAD</b> Romaine, iceberg, roasted corn, diced red peppers, cucumbers, tomatoes, eggs, basil-ranch dressing	<b>13</b>
<b>MINISTRONE</b> Traditional Italian vegetable soup with pasta	<b>10</b>
<b>LOBSTER BISQUE</b> Garlic croutons, crème fraîche	<b>10</b>

## PASTA

<b>TORTELLINI</b> Four cheese tortellini, prosciutto, peas, Parmesan Alfredo	<b>20</b>
<b>SPAGHETTI BOLOGNESE</b> Spaghetti, house tomato meat sauce, fresh basil	<b>21</b>
<b>SPAGHETTI GAMBERETTI</b> Jumbo Gulf Coast shrimp, roasted heirloom tomatoes, baked garlic, basil pignoli pesto sauce	<b>23</b>
<b>LOBSTER RISOTTO</b> Butter poached lobster tail, creamy mushroom risotto, porcini oil	<b>29</b>
<b>ROASTED TRICOLOR CAULIFLOWER</b> Casper berries cream, roasted fennel, grape tomatoes, mushrooms	<b>18</b>

## STEAK AND CHOPS

served with  
whipped potatoes

**PEABODY SIGNATURE FILET MIGNON** **48**  
6 oz. grilled filet, shrimp and crab meat fritter, peppercorn glaze

<b>PETITE FILET MIGNON 6 OZ.</b>	<b>37</b>
<b>RIBEYE STEAK 14 OZ.</b>	<b>45</b>
<b>RACK OF LAMB</b>	<b>46</b>

## SPECIALTIES

<b>CHICKEN PARMESAN</b> Spaghetti, house marinara, fresh mozzarella	<b>28</b>
<b>PEABODY BURGER</b> In-house fresh local ground top sirloin, shaved pork belly, marinated portabella, whiskey cheddar, brioche bun, garlic, herb fries	<b>22</b>
<b>SALMON FILLET</b> Pan seared or grilled salmon, fresh fennel, tomato	<b>29</b>
<b>SEAFOOD FEATURE</b>	<b>MKT</b>

## SIDES AND SAUCES

<b>SMOKED SALT BAKED POTATO</b>	<b>9</b>
<b>WHIPPED POTATOES</b> Pecorino and chive	<b>9</b>
<b>SAUTÉED OR CREAMED SPINACH</b>	<b>9</b>
<b>SAUTÉED ASPARAGUS</b>	<b>9</b>
<b>SAUTÉED MUSHROOMS</b>	<b>9</b>
<b>BAKED SWEET POTATO</b>	<b>9</b>
<b>SAUTÉED BRUSSELS SPROUTS</b> Apple wood bacon, bleu cheese crumble	<b>9</b>
<b>PEPPERCORN SAUCE</b>	<b>2.5</b>
<b>HOLLANDAISE</b>	<b>2.5</b>
<b>BÉARNAISE</b>	<b>2.5</b>

Gluten-free bread available upon request. Parties of 8 or more will be on one check.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses.